

CHOCOLATE CHIP COOKIE DOUGH

Directions

SCOOP & BAKE

To Bake

Preheat oven to 375.

Line baking sheet with parchment paper. Remove heaping tablespoons of frozen dough (return remaining dough in container to the freezer). When dough is still cold but workable (may take just a minute), work each heaping tablespoon of dough a couple times in hands and roll each cookie into a ball. Space dough balls evenly, approx. 2" apart. While on baking sheet, with palm of hand, flatten out the dough to about ¼" thickness and shape to approx. 2" in diameter. On middle rack, **bake for 12-17 min.** (ovens will vary). Cookies should be golden brown on top with a hint of darker brown line at edge. Carefully lift a corner of the parchment paper to check if done. Let cool on baking sheet for 10 minutes - then move to cooling rack to cool completely. Store cooled cookies in covered container at room temperature. Cookies can be frozen for future use.

KEEP FROZEN

DO NOT EAT RAW DOUGH

Breakaway Bakery, Los Angeles, 90019